


Installation and Use of Chest Freezers TC550, TC800, TC1150, TC1500, & TC1850

PLEASE HELP – IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

FREEZER SYMBOL

The symbol  signifies that the freezer is suitable for the long-term storage of frozen food, and can also be used for freezing fresh food.

INSTALLATION

After unpacking your freezer, the interior and its accessories should be washed as described later under 'Cleaning'.

If possible, the freezer should be located in a dry atmosphere, out of direct sunlight, and away from extremes of temperature. The freezer will be quite heavy when loaded and must therefore be stood on a firm, sound floor, and should be level.


For correct functioning of the cooling system, air must circulate freely over the freezer. To ensure this, a space of at least 50mm (2 inches) should be left free at the sides and front of the cabinet. The back of the freezer can be placed close to the wall, but should not touch it. Do not install the freezer in a small pantry or in any other place with restricted ventilation.

The cooling system is suitable for use on 220 to 240V 50 Hz a.c. electricity supplies, and has a 3-wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:

GREEN-AND-YELLOW : EARTH BLUE : NEUTRAL BROWN : LIVE

As the colours of the wires may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green-and-yellow.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

WARNING – THIS APPLIANCE MUST BE EARTHED

If a 13 amp. (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the freezer is connected should be fitted with a 10 amp. fuse.

If at any time a replacement mains lead is required, the cross-sectional area of its conductors must not be less than 0.75mm².

The thermostat knob, indicator light, (and super freeze switch on models other than the TC550 and TC800) are located at the lower right-hand corner of the cabinet. Some models have a transparent cover which slides over the control panel.

To start the freezer, connect the plug to the socket outlet, switch on, and turn the thermostat knob to setting No. 2. The super freeze switch (where fitted) should be set at NORMAL, – see fig.4.

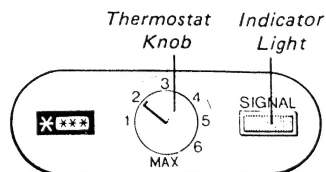
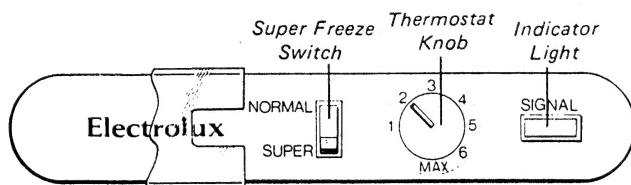
When operating, parts of the outer casing may become warm. This is quite normal as modern freezers have part of the condenser system incorporated in the body of the cabinet.

INDICATOR 'SIGNAL' LIGHT

Models TC550 and TC800

The signal light glows on these models when the temperature inside the freezer is being

Fig. 1 Models TC550 and TC800



Models TC1150, TC1500
& TC1850
Fig.2

maintained at the correct level for the thermostat setting being used, and it will be some time after the freezer has been started up before the light comes on. The light will then normally remain on to indicate that the temperature is correct for the storage of foods (provided the thermostat is at the appropriate setting), and will also show that electric power is available.

The light will go out in the event of a power failure or if the freezer temperature rises unduly. It may also go out temporarily after placing a load of unfrozen food in the freezer, but should come on again as soon as the temperature reaches the correct level.

The light will not necessarily come on when the thermostat is turned to the highest setting for the freezing of fresh food, but will come on when the knob is eventually returned to its normal position for storage of the foods.

Models TC1150, TC1500 and TC1850

On these models, the signal light will 'flash' as soon as the freezer is connected and the electricity supply switched on. When the correct temperature has been reached for the thermostat setting in use, the light will stop flashing and remain on continuously.

If the temperature inside the freezer rises unduly, the light will start flashing as a warning. (The light may start flashing temporarily after placing a load of fresh food in the freezer, but should remain steady as soon as the temperature approaches the correct level again).

In the event of a power failure or blown fuse, the light will go out.

Signal light goes out or flashes

If at any time the signal light goes out, or flashes, for an unknown reason, check the following points. (Refer to all items if the light goes out, or to items c, d, and e if it flashes).

- Is the plug properly connected to the wall socket and is the socket switched on?
- Is the fuse in the plug and/or circuit supplying the freezer in order?
- Is the thermostat at the correct setting?
- Has there been, or is there a power failure? Your lights or electric clocks may give some indication of this.
- If the above are in order, have you recently put in a large amount of fresh food, or has the lid been left open, as this will raise the temperature temporarily.

If, after checking the above, you are not able to correct the fault, keep the lid closed and apply for service without delay, -- see back page.

LOADING THE FREEZER

After starting up the freezer for the first time, wait until the next day to ensure that it is working properly before loading it with frozen food. See then that the thermostat is at

the correct setting and that the signal light indicates that the correct storage temperature has been reached.

The net storage volumes of the freezers, together with the estimated amount of mixed varieties of food which they will hold, are given in the following table. These estimates are based upon a nominal figure of 0.32 kg of food per litre (20 lb per cubic foot), but, in practice, some variations may occur in the amount which can be stored because of the different shapes and densities of food.

Model	Net Volume		Frozen Food Capacity (Approx.)	
	Litres	Cubic Feet	kg	lb
TC550	142	5.1	45.5	102
TC800	210	7.4	67.0	148
TC1150	300	10.6	96.0	212
TC1500	397	14.0	127.0	280
TC1850	494	17.4	158.0	350

Frozen food should be placed in the freezer soon after purchase. Where baskets or dividers are provided, these will assist in grouping and retaining the packages in an order to suit individual requirements. More frequently used foods should be placed in the most accessible positions. Do not allow packages to protrude above the top edge of the inner lining.

Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment, which means that most types of these foods can be stored for up to three months. The length of storage time cannot be precisely stated as this varies very much with the nature of the frozen food. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products.

Bulk quantities of frozen food, delivered to the door, can usually be stored for longer periods as indicated by the manufacturer. Storage times for fresh foods which have been home prepared and frozen are given in the separate Food Freezing Guide.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze, — it should be consumed or disposed of within 24 hours.

WARNING — Never put bottles or cans of carbonated (gassy) drinks in the freezer, as they may burst if the gas is forced out by freezing.

Care should be taken when handling and consuming water ices (e.g. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

REGULATION OF TEMPERATURE

With the Super Freeze Switch (where fitted) at NORMAL, (see fig.4), and the thermostat knob set at No. 2, suitable temperatures [-18°C (0°F) or below] should be obtained for the storage of frozen food under most conditions of use. The temperature in the freezer may however be influenced by such things as its location, room temperature, and the frequency and duration of lid openings, and these effects can be taken care of, if necessary, by changing the setting of the thermostat knob. If colder storage temperatures are required, for instance, the thermostat knob should be turned to a higher number, towards MAX.

FREEZING FRESH FOOD

Detailed information on the preparation and packaging of fresh foods for freezing is given in the separate Food Freezing Guide.

The maximum recommended weight of fresh food which can be frozen in 24 hours is given in the following table.

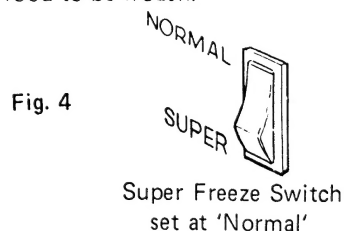
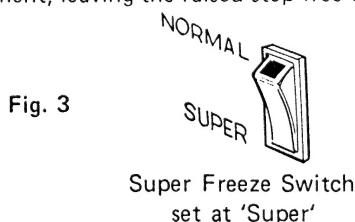
Model	Max. load of fresh food which can be frozen in 24 hours	
	kg	lb
TC550	9.0	20.0
TC800	12.0	26.0
TC1150	20.0	44.0
TC1500	25.0	55.0
TC1850	32.0	71.0

Preparing the Freezer

Twenty four hours before it is intended to place a quantity of fresh food in the freezer for freezing, the super freeze switch should be set at the SUPER position (Fig.3) so that the temperature is lowered, in preparation for freezing. On models TC550 and TC800, which do not have a super freeze switch, the thermostat knob should be turned to MAX.

Existing frozen foods should be re-arranged, stacking them towards the back, on all but the TC550, to create space along the base and front of the main compartment and in the small compartment.

On model TC550, existing frozen foods should be stacked at the left-hand side of the compartment, leaving the raised step free for the fresh food to be frozen.



Freezing

When the twenty four hour pre-cooling period of the freezer has elapsed and the food has been prepared and packaged as described in the Food Freezing Guide, the packages should be placed in both compartments of the freezer, where applicable, in contact with the refrigerated walls as far as possible. (It is preferable to distribute the packages proportionally between the two compartments rather than to stack a large amount in one place).

On model TC550, the packages of fresh food should be placed on the raised step of the compartment, in contact with the refrigerated walls as far as possible.

Twenty four hours after placing the food in the freezer, return the super freeze switch to NORMAL (fig.4) or, on models TC550 and TC800, turn back the thermostat knob to its usual position for the storage of foods. (No harm will be done if the control is inadvertently left at its freezing position for a longer period).

Alternative Freezing Method

If a smaller quantity of fresh food is to be frozen, i.e. up to two-thirds of the maximum amount shown in the table above, it is not necessary to activate the super freeze switch or to turn the thermostat knob to MAX twenty four hours in advance of starting to freeze.

In this instance, you may set the super freeze switch to SUPER, or the thermostat knob to MAX, as applicable, when the fresh food is placed in the freezer.

The prepared and packaged foods should then be distributed within the freezer, in contact with the refrigerated walls.

Return the rapid freeze switch or thermostat knob to the normal position twenty four hours after the food is placed in the freezer.

LOCK AND KEY

Larger models are provided with a removable lock and key. To lock the lid, pull down the lock arm from inside the handle, insert the lock through the opening in the arm and into the recess in the cabinet, then turn and withdraw the key.

When not in use, to avoid accidents, always keep the lock and key away from the freezer and out of reach of children.

REMOVAL OF FROST

It will be necessary to remove frost from the walls of the freezer from time to time. This should be done by using a bristle brush or a plastic scraper. Do not use sharp metal instruments or a wire brush as these may damage the finish.

It is advisable to take the opportunity of periods when the amount of food being stored is low, to remove frost. If possible, move existing foods to one side, scrape off the frost and then move foods back in order to gain access to the other side.

Occasionally, it is desirable to completely defrost the freezer and to clean it, choosing, if possible, a time when food stocks are low. Any remaining frozen foods should be placed in cardboard boxes and wrapped in newspapers, blankets, etc.

Switch off and remove the plug from the socket outlet, then defrost quickly by placing bowls of hot (not boiling) water on the bottom of the storage compartment. As the frost loosens, it may be carefully removed with a bristle brush or a plastic scraper.

The removable drain plug at the bottom front permits defrost water to be drained directly into a suitable shallow tray, — see fig.5.

NEVER USE SALT OR OTHER CHEMICALS, OR FORMS OF HEAT OTHER THAN HOT WATER, TO HASTEN DEFROSTING.

As soon as all the frost has been removed, clean the freezer thoroughly as described under 'Cleaning', then replace the plug and switch on. Put back the frozen food and check that the thermostat is at the correct setting. **Make sure the drain plug is refitted.**

Remember that, if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened.

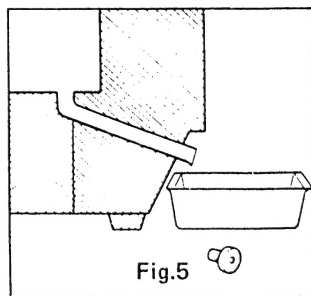


Fig.5

CLEANING

Clean the freezer thoroughly at intervals, as necessary. Switch off at the wall socket, defrost as described earlier, then clean the cabinet interior and accessories with a clean cloth wrung out in a weak solution of bicarbonate of soda and warm water. Wipe over with a cloth rinsed in warm water only and dry thoroughly. Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and wiped down with a clean damp cloth, followed by a dry clean duster. The gloss finish can be maintained by the occasional use of a mild wax polish, applied sparingly on the paintwork.

NEVER USE STRONG CHEMICALS, ABRASIVES, OR HIGHLY PERFUMED CLEANING MATERIALS ON ANY PART OF THE FREEZER.

After cleaning and drying, rub a little non-scented talcum powder or French Chalk on the sealing face of the lid gasket, along the rear edge. This will ensure the gasket moves easily against the cabinet as the lid is closed.

TO SHUT DOWN THE FREEZER

To shut down the freezer, switch off and remove the plug from the socket outlet, then defrost and clean the cabinet as described in the previous items.

When not in use, the freezer lid should be left open or wedged slightly open without damaging the gasket, so that fresh air can circulate inside.

Remember that, if the electricity supply is turned off at the main switch, the freezer will not operate. When going away for a period, on holiday for instance, do not turn off at the mains unless it is intended to put the freezer out of use.

INTERIOR LIGHT BULB

On models with a light in the lid, an S.E.S. 15 watt bulb is used. If it is necessary to fit a new bulb at any time, disconnect the freezer from the electricity supply before removing the old bulb and fitting the new one.

Replacement of light bulbs is not a free-under-guarantee service.

FURTHER INFORMATION

For the long term storage of frozen foods (i.e. up to three months for pre-packaged commercially frozen food, and up to a year for home frozen fresh food), the temperature in the freezer should be -18°C (0°F), or below. It does not matter if lower temperatures are obtained, but operating a freezer continuously at temperatures considerably lower than this will only increase the running cost with little corresponding benefit.

If only a very small amount of fresh food is to be frozen, it may not be necessary to set the control to its freezing position for the full 24 hour period. One's experience will play a part here, but as it is often difficult to tell when the food has been frozen completely, it is wiser to keep to the 24 hour freezing period if there is any doubt on this point.

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear the sounds caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again. The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer lid should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw. **Never put hot food into the freezer.**

Guarantee

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

This guarantee is conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions in the United Kingdom or the Republic of Ireland. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept liability for defects arising from neglect, misuse, or accident. Interior light bulbs are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will provide valuable statistical information.

Proof of the date of purchase will be required before free service is provided. Addresses where service can be requested are listed overleaf.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

IMPORTANT :

For future reference, please enter
the date of purchase in this panel

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Electrolux Service Organisation

Requests for service should be made to your nearest Electrolux Service Office. (See list below or consult your local telephone directory under Electrolux Ltd.) Please specify Model Number when applying.

SOUTHERN REGION

Electrolux Ltd., Hippodrome House, Birchett Rd., Aldershot, Hants GU11 1LU
Aldershot 24505 (STD code 0252)

Avon and Somerset. 3, Waring House, Redcliffe Hill, Bristol 211876 (STD code 0272)

Brighton area. 12, Gloucester Place, Brighton 694341 (STD code 0273)

Buckinghamshire and Watford. High Wycombe 41042 (STD code 0494)

Cheltenham area. 16, Suffolk Parade, Cheltenham, Gloucestershire.
Cheltenham 584051 (STD code 0242)

Croydon area. Airport House, Purley Way, Croydon (01) 688 2516 (Spares only)

Devon and Cornwall. 231 Albert Road, Devonport, Plymouth 58161 (STD code 0752)

Jersey. 1A, Victoria Road, Georgetown, St. Saviour. Central 21238 (STD code 0534)

Maidstone area. 128 Sutton Road, Maidstone 67727 (STD code 0622)

Southampton area. 19, Church Street, Shirley, Southampton SO1 5LG
Southampton 785231 (STD code 0703)

LONDON REGION

Electrolux Ltd., Lancelot Road, Wembley, Middx.
01-900 1204 (Spares only)
01-903 1433 (Requests for service)

Thames area of Essex. 638 London Road, Westcliffe, Southend 354313 (STD code 0702)

MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensam Hill, Moseley, Birmingham B13 8AQ (021-449 5252)

Luton area.
Electrolux Ltd., Oakley Road, Luton, Beds, LU4 9QQ
Luton 53255 (STD code 0582) (Spares only)
Luton 55966 (STD code 0582) (Requests for service)

Norwich area. 1 Malthouse Lane, Norwich, Norwich 667868 (STD code 0603) (Spares only)
Norwich 667017 or 667018 (Requests for service)

Nottingham area. 213 Derby Road, Bramcote, Nottingham 396927 (STD code 0602)

Potteries area. 107 Church Street, Stoke-on-Trent 413414 (STD code 0782)

South Wales area. 19 David Street, Cardiff 387444 (STD code 0222)
Powell Duffryn House, Adelaide Street, Swansea 51848 (STD code 0792)

NORTHERN REGION

Electrolux Ltd., Altham Lane, Altham, Accrington BB5 5XY
Padiham 74621 (STD code 0282)

Liverpool area. 1 Honeys Green Precinct, Honeys Green Lane, Liverpool L12 9JH
051-220-8014

Manchester area. 88 Bury Old Road, Whitefield, Manchester (061-798 9689)

Merseyside & North Wales area.
141 Brook Street, Chester 312038
(STD code 0244)

Sheffield area. 51 Penistone Road North, Sheffield 338674 (STD code 0742)

Yorkshire. 70 Cross Gates Road, Leeds 608511 (STD code 0532)

SCOTLAND & NORTH EASTERN REGION

Electrolux Ltd., 5 Wellington Street, Glasgow G2 6JB (041-204 0411)

Aberdeen area. 8 Cornhill Arcade, Cornhill Drive, Aberdeen 695761 (STD code 0224)

Ayrshire area. Unit 'E', Tam's Brig, Limekiln Road, Ayr 262242 (STD code 0292)

Carlisle area. 116 Denton Street, Denton Holme, Carlisle CA2 5HB
Carlisle 44568 (STD code 0228)

Dundee area. 119 Hilltown, Maxwell Shopping Precinct, Dundee 22630 (STD code 0382)

Edinburgh area. 4 Lochrin Place, Tollcross, Edinburgh 1232 (STD code 031-229)

Inverness area. Unit 3, Kinmylies, Inverness 223056 (STD code 0463)

Teeside / N. Yorks. area.
49 Mandale Road, Thornaby, Stockton-on-Tees 64848 (STD code 0642)

Tyne & Wear/Durham areas. 1 Eastbourne Ave., Gateshead 782381 (STD code 0632)

NORTHERN IRELAND

Electrolux Ltd., 27 Franklin Street, Belfast BT2 8DU, Belfast 227512 (STD code 0232)

REPUBLIC OF IRELAND

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Electrolux Ltd. may introduce modifications to their products from time to time consequently the details given in this leaflet are subject to alteration without notice.

CHEST FREEZERS TC550, TC800, TC1150, TC1500 & TC1850
LUX MODELS – MADE IN DENMARK

These appliances conform with the requirements of EEC Directive No. 76/889 relating to Radio Interference.



Electrolux

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